

Bodegas Juan Piñero, S.L.



D.O. Overview :

Under Vine : 7,000 ha (17,297 ac)

Vineyard Elevation Range : 11-83 m
(36-272 ft)

Climate : Predominantly Mediterranean
with diverse microclimates

Soil Types : Chalk composition (Albariza)

Primary White : Palomino, Pedro Ximénez,
Moscatel

ORIGIN

D.O. Jerez-Xérès-Sherry
Sanlúcar | Andalucía, Spain

DESIGNATION

Palo Cortado 'Great Duke'

VARIETIES

100% Palomino Fino grown on "albariza" soil in
Pago del Hornillo, Sanlúcar de Barrameda.

ALCOHOL

18%

PROCESS

After initial fortification to 15% by volume, to develop
specific characteristics (1-2 years of biological aging
under flor), it is fortified again to above 17% by
volume, redirecting it to an oxidative aging process.
The wine goes through three criaderas before being
bottled, once a year.

TASTING

Plenty of almond roundness with hints of polished
wood and toffee. Full-bodied, with dried fruits,
figs and a soft herbal bitterness. Finishes with nice
acidic fruits and orange peel.

WINERY

The history of this little bodega began in 1992, when
Juan Piñero acquired a disused 100 year old bodega
in the lower town of Sanlúcar; an area long famed for
its Manzanilla. After repairs to the production and
cellar space, and the purchase of some 1800 used
casks and 400 casks of Manzanilla solero,
production started on a range of sherries. A second
bodega in Jerez was added in 2007, allowing the
production of Fino and Oloroso sherries to complete
the range. This is a fairly small bodega. In the typical
style, high roofs and windows facing east and west
take advantage of the winds and ranks of barrels
stretch into the dim coolness.